



THE CAMPAIGN FOR A SWEETER AMERICA!



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THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **BROWNIES**



FUDGY PEANUT BROWNIE CAKE



Prep Time: 15 min
Bake Time: 35 min
Yield: 8 servings

INGREDIENTS:

- Crisco®** Original No-Stick Cooking Spray
- 1** (12.35 oz.) package **Pillsbury®** Reduced Sugar Chocolate Fudge Brownie
- 1/3** cup **Crisco®** Pure Vegetable Oil
- 3** tablespoons water
- 1** large egg
- 3/4** teaspoon almond extract
- 1** cup **Jif®** Extra Crunchy Peanut Butter
- 1** (11.75 oz.) jar **Smucker's®** Hot Fudge Sugar Free Ice Cream Topping
- Mint leaves for garnish, if desired

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 350°F. Coat an 8-inch round cake pan lightly with no-stick cooking spray.
- 2.** PREPARE brownie mix as directed on package using oil, water and egg. Stir in almond extract and peanut butter until blended. Turn batter into prepared pan. Spread batter evenly.
- 3.** BAKE 31 to 35 minutes or until a toothpick inserted in the center comes out clean. Cool completely in pan. Place cake on serving platter. Just before serving, stir topping until smooth. Spread over cake, covering top and sides. Place the tip of a frosting knife at the center of cake, pulling the knife toward the outer edge in a slight arc. Turn cake a notch counter clockwise. Repeat knife pull as a pattern forms all around the cake. Garnish center of cake with a fresh mint sprig, if desired.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **BROWNIES**



BROWNIE BITES WITH CARAMEL FLUFF



Prep Time: 15 min
Bake Time: 32 min
Yield: 12 servings

INGREDIENTS:

- Crisco®** Original No-Stick Cooking Spray
- 1** (12.35 oz.) package **Pillsbury®** Reduced Sugar Chocolate Fudge Brownie
- 1/3** cup **Crisco®** Pure Vegetable Oil
- 3** tablespoons water
- 1** large egg
- 1/3** cup **Smucker's®** Sugar Free Caramel Spoonable Ice Cream Topping, plus additional for drizzling if desired
- 2** cups sugar free frozen whipped topping, thawed
- 2** teaspoons mini semi-sweet chocolate chips

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 350°F. Coat an 8 x 8-inch baking pan lightly with no-stick cooking spray.
- 2.** COMBINE brownie mix, oil, water and egg in medium mixing bowl. Stir 50 strokes with spoon. Spread evenly in prepared pan.
- 3.** BAKE 30 to 32 minutes. Cool completely. Cut into cubes. Place half of cubes in 1 1/2-quart serving dish.
- 4.** STIR caramel topping in bowl until smooth. Whisk in whipped topping until blended. Spread half on top of brownie cubes in dish. Make another layer of remaining brownie cubes and topping. Sprinkle with mini chocolate chips. Drizzle with additional caramel topping, if desired.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **BROWNIES**

CHEWY FUDGE COOKIES



Prep Time: 10 min
Bake Time: 12 min
Yield: 1 1/2
dozen cookies

INGREDIENTS:

- 1 (12.35 oz.) package **Pillsbury**® Reduced Sugar Milk Chocolate Brownie
- 1/4 cup **Crisco**® Butter Shortening, melted
- 1 large egg
- 1 (16 oz.) can **Pillsbury**® Reduced Sugar Chocolate Fudge Frosting
- 2 tablespoons chopped **Jif**® Dry Roasted Peanuts

PREPARATION DIRECTIONS:

- 1. HEAT oven to 350°F.
- 2. STIR brownie mix, melted shortening and egg in medium mixing bowl until evenly moistened. Scoop into 1 1/2-inch balls or drop by rounded tablespoons onto ungreased cookie sheet.
- 3. BAKE 10 to 11 minutes or just until set. Cool on cookie sheet 1 minute. Transfer to cooling rack. Spread frosting on cooled cookies. Sprinkle with chopped peanuts.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **BROWNIES**

PEANUT BUTTER AND CREAM BROWNIE TORTE



Prep Time: 20 min
Bake Time: 40 min
Yield: 12 Servings

INGREDIENTS:

- Crisco®** Original No-Stick Cooking Spray
- 1** (19.5 oz.) box **Pillsbury®** Classic Traditional Fudge Brownie
- 1** (8 oz.) package cream cheese, softened
- 1** cup **Jif®** Extra Crunchy Peanut Butter
- 1/2** cup powdered sugar
- 1** (12 oz.) container extra creamy whipped topping, thawed and divided
- Chocolate shavings (optional), for garnish

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 350°F. Spray an 8 or 9-inch round springform pan with no-stick cooking spray.
- 2.** PREPARE brownie mix as directed on package, using oil, water and egg. Spread batter evenly into springform pan. Bake 45 to 48 minutes for 8-inch or 36 to 38 for 9-inch pan. Cool.
- 3.** BEAT cream cheese with an electric mixer on medium speed until fluffy. Gradually beat in peanut butter, powdered sugar and 3 cups whipped topping until well combined. Keeping dessert in springform pan, spread mixture evenly over cooled brownies.
- 4.** TOP with remaining whipped topping. Use the tines of a fork to create swirls in the whipped cream. Sprinkle chocolate shavings on top of whipped cream. Refrigerate 2 hours before serving.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **BROWNIES**



VERY CHERRY BROWNIE CRISP



Prep Time: 15 min
Bake Time: 35 min
Yield: 9 servings

INGREDIENTS:

- 1 (15.5 oz.) package **Pillsbury**® Supreme Chocolate Chunk Brownie
- 1 cup quick-cooking rolled oats
- 1/2 cup walnuts, chopped, if desired
- 1/2 cup butter, melted
- 2 (21 oz.) cans cherry pie filling
- 1 quart vanilla ice cream
- 1 (12.25 oz.) jar **Smucker's**® Hot Fudge Spoonable Ice Cream Topping

PREPARATION DIRECTIONS:

- 1. HEAT oven to 350°F. Combine brownie mix, oats and walnuts in large bowl; mix well. Add butter; stir until mix is moistened (mixture will be dry.)
- 2. SPOON pie filling evenly into ungreased 8 or 9-inch square (2 quart) glass baking dish. Sprinkle brownie mixture over pie filling.
- 3. BAKE 30 to 40 minutes or until edges are bubbly. Cool 45 minutes.
- 4. SPOON crisp into bowls to serve. Top each serving with ice cream; drizzle with hot fudge topping.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: CAKE



CHOCOLATE PEANUT BUTTER NIRVANA



Prep Time: 15 min
Bake Time: 55 min
Yield: 12 servings

INGREDIENTS:

Cake

Crisco® Flour No-Stick Spray

1 (18.25 oz.) box **Pillsbury®** Devil's Food Cake

1/2 cup **Crisco®** Pure Vegetable Oil

1 1/4 cups water

4 large eggs

1 (3.9 oz.) package instant chocolate pudding and pie filling mix

1 (12 oz.) package semi-sweet chocolate chips (2 cups)

Frosting

1/2 cup **Pillsbury®** Whipped Supreme® Vanilla Frosting

1/2 cup **Jif®** Creamy Peanut Butter

1/4 teaspoon almond extract

1/2 cup milk

Chocolate curls or shavings for garnish (optional)

PREPARATION DIRECTIONS:

1. HEAT oven to 350°F. Spray a 12-cup fluted pan with flour no-stick cooking spray.
2. COMBINE cake mix, oil, water, eggs and pudding mix in a large bowl with an electric mixer at low speed until moistened. Beat 2 minutes at medium speed. Stir in chocolate chips. Pour batter into prepared pan.
3. BAKE 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 20 minutes. Invert onto serving plate. Cool completely.
4. BEAT frosting, peanut butter, almond extract and milk in medium bowl with electric mixer until well combined. Spoon frosting over cooled cake. Garnish with chocolate shavings, if desired.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: CAKE



APRICOT CARAMEL BRUNCH CAKE



Prep Time: 15 min
Bake Time: 28 min
Yield: 15 servings

INGREDIENTS:

- Crisco®** Original No-Stick Cooking Spray
- 1** (18.25 oz.) package **Pillsbury®** Reduced Sugar Classic White Cake
- 1/3** cup **Crisco®** Pure Canola Oil
- 1/4** cup water
- 3** large eggs
- 1** (10.25 oz.) jar **Smucker's®** Apricot Low Sugar Preserves
- 1/3** cup **Smucker's®** Sugar Free Caramel Spoonable Ice Cream Topping
- 1** cup shredded coconut
- 1/2** cup chopped pecans

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 350°F. Coat a 13 x 9-inch baking pan lightly with no-stick cooking spray.
- 2.** STIR cake mix, oil, water and eggs in a large bowl by hand until moistened. Spread evenly in prepared pan.
- 3.** BAKE 20 to 22 minutes or until a toothpick inserted in center comes out clean. Remove from oven. Turn oven to broil setting and place oven rack about 6 inches from top heating unit.
- 4.** COMBINE preserves, topping, coconut and pecans in a medium bowl. Spread evenly on top of warm cake. Place cake under broiler. Broil 6 to 8 minutes or until topping just begins to bubble. Cool.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: CAKE



CHOCOLATE BANANA CREAM CAKE



Prep Time: 22 min
Bake Time: 40 min
Yield: 12 servings

INGREDIENTS:

- Crisco®** Original No-Stick Cooking Spray
- 1 (18.25 oz.) package **Pillsbury®** Reduced Sugar Devil's Food Cake
- 2 large eggs
- 2/3** cup **Crisco®** Pure Canola Oil
- 1 3/4** cups milk, divided
 - 1 (1 oz.) package sugar free, fat free instant vanilla pudding mix
 - 1 (8 oz.) package cream cheese, softened
 - 1 teaspoon imitation banana extract
 - 1 (8 oz.) container sugar free frozen whipped topping, thawed
 - 1 (11.75 oz.) jar **Smucker's®** Sugar Free Hot Fudge Spoonable Ice Cream Topping
- 2 large bananas
- 1 teaspoon lemon juice

PREPARATION DIRECTIONS:

1. HEAT oven to 350°F. Spray bottom of a 9-inch round springform pan with no-stick cooking spray.
2. BLEND cake mix, eggs, oil and 3/4 cup milk in a medium bowl until moistened. Beat with an electric mixer on medium speed for 2 minutes. Spread batter evenly into prepared pan. Bake 38 to 42 minutes. Cool completely.
3. BLEND pudding mix with 1 cup cold milk. In another bowl, beat cream cheese until fluffy. Mix in pudding and banana extract. Blend in whipped topping. Remove 1 cup and reserve. Stir 2/3 cup fudge topping in small bowl until of spreading consistency. Slice bananas 1/4-inch thick. Dip 3 slices in lemon juice. Cover and reserve for garnish.
4. PLACE 2 tablespoons fudge topping into the corner of a 1-quart resealable bag. Knead. Cut small corner off bag. Drizzle fudge topping over top of cake. Refrigerate at least 1 hour. Garnish with reserved banana slices just before serving.
5. REMOVE cake from pan. Cut in half horizontally. Cover bottom layer with fudge topping. Top with sliced bananas and 3 cups pudding mixture. Cover with top cake layer. Spread 1 cup reserved pudding onto center of cake.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: CAKE



POCKETS OF LEMON CAKE



Prep Time: 15 min
Bake Time: 35 min
Yield: 16 servings

INGREDIENTS:

Crisco® Flour No-Stick Spray

Cake

- 1 (18.25 oz.) **Pillsbury®** White Cake
- 1 1/4 cups water
- 1/3 cup **Crisco®** Pure Vegetable Oil
- 4 large egg whites

Filling

- 1 (15.75 oz.) can lemon pie filling
- OR
- 1 (3.4 oz.) lemon instant pudding and pie filling, prepared

Frosting

- 1 (16 oz.) can **Pillsbury®** Lemon Frosting
- OR **Pillsbury®** Vanilla Frosting
- 1 (8 oz.) container frozen whipped topping, thawed

PREPARATION DIRECTIONS:

1. HEAT oven to 350°F. Spray a 13 x 9-inch pan with flour no-stick cooking spray. Prepare cake mix as directed on package, using water, oil and egg whites. Spread batter in prepared pan. Drop pie filling by heaping teaspoonfuls evenly onto batter.
2. BAKE 30 to 40 minutes or until edges pull away from pan and top is golden brown. Cool cake in pan for 45 minutes or until completely cooled.
3. COMBINE frosting and whipped topping in medium bowl; blend well. Spread over cooled cake.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **CAKE**



GLAZED LEMON BLUEBERRY CRISPS



Prep Time: 30 min
Bake Time: 9 min
Yield: 5 dozen
cookies

INGREDIENTS:

- Crisco®** Butter No-Stick Cooking Spray
- 1** (18.25 oz.) package **Pillsbury®** Reduced Sugar Lemon Cake
- 1/3** stick **Crisco®** All-Vegetable Shortening Sticks
- OR
- 1/3** cup **Crisco®** All-Vegetable Shortening
- 1/4** cup water
- 1** large egg
- 3/4** cup dried blueberries
- 1/2** cup **Pillsbury®** Reduced Sugar Lemon Frosting

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 375°F. Coat cookie sheets lightly with no-stick cooking spray.
- 2.** COMBINE cake mix and shortening in medium bowl with an electric mixer at medium speed until a coarse meal forms. Mixing on low, add water, egg and dried blueberries until blended. Shape dough into 1-inch balls (makes about 60). Place 2-inches apart on prepared cookie sheets. Spray bottom of a cup with no-stick cooking spray. Flatten dough to 2 inches in diameter.
- 3.** BAKE 5 to 7 minutes or until edges are light golden brown. Cool for 1 minute. Remove to cooling rack.
- 4.** SPREAD a thin layer of frosting onto warm cookies to form a glaze.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **FROSTING**



CHOCOLATE ZEBRA BISCOTTI



Prep Time: 15 min
Bake Time: 40 min
Yield: 24 biscotti

INGREDIENTS:

- Crisco®** Original No-Stick Cooking Spray
- 1** (18.25 oz.) **Pillsbury®** Reduced Sugar Devil's Food Cake
- 1/2** cup **Crisco®** Butter Shortening
- 2** large eggs
- 1** tablespoon water
- 1/3** cup **Pillsbury®** Reduced Sugar Vanilla Frosting
- 1/3** cup **Pillsbury®** Reduced Sugar Chocolate Fudge Frosting

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 350°F. Lightly spray large cookie sheet with no-stick cooking spray.
- 2.** PLACE cake mix in large bowl. Melt shortening in microwave-safe bowl in microwave on HIGH (100% power) for 30 seconds. Stir until smooth. Add melted shortening, eggs and water to cake mix. Stir with wooden spoon until evenly moistened. Batter will be stiff. Spray hands with no-stick cooking spray. Work dough with hands until cake mix is totally absorbed.
- 3.** DIVIDE dough in half. Shape each half into a 9 x 3-inch loaf on prepared cookie sheet.
- 4.** BAKE 25 minutes. Remove from oven. Cool on cookie sheet 15 minutes. Cut each loaf into 3/4-inch slices. Stand upright on cookie sheet.
- 5.** BAKE an additional 15 minutes. Remove from oven. Cool 10 minutes.
- 6.** PLACE each frosting in a separate quart-size resealable food storage bag. Close. Microwave on HIGH 8 seconds or just until soft. Knead gently in bag. Press frosting to one corner of bag. Cut a very small opening off the corner. Drizzle each frosting over cooled biscotti to make stripes.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **FROSTING**



FROSTED SPICE COOKIES



Prep Time: 20 min
Bake Time: 8 min
Yield: 3 1/2
dozen cookies

INGREDIENTS:

- Crisco®** Butter No-Stick Cooking Spray
- 1** (18.25 oz) package **Pillsbury®** Reduced Sugar Yellow Cake
- 1/3** stick **Crisco®** Butter Shortening Sticks
OR
- 1/3** cup **Crisco®** Butter Shortening
- 1 1/2** teaspoons ground cinnamon
- 3/4** teaspoon ground ginger
- 1/4** teaspoon ground cloves
- 1/4** cup cold water
- 1** large egg
- 1/2** cup **Pillsbury®** Reduced Sugar Vanilla Frosting
- Ground cinnamon for garnish

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 375°F. Spray cookie sheets lightly with no-stick cooking spray.
- 2.** COMBINE cake mix and shortening in medium bowl with an electric mixer at medium speed until a coarse meal forms. Add cinnamon, ginger, cloves, water and egg, mixing on low, until a smooth dough forms. Shape dough into 3 1/2 dozen 1-inch balls. Place 2 inches apart on prepared cookie sheets.
- 3.** BAKE 8 to 10 minutes or until edges are light golden brown. Allow cookies to set up on cookie sheet for 2 minutes. Remove to cooling rack.
- 4.** PLACE frosting into the corner of a 1-quart resealable food storage bag. Seal bag and microwave 5 seconds on HIGH (100% power). Snip a small edge off the corner of bag. Squeeze bag to drizzle cooled cookies with frosting. Sprinkle with ground cinnamon.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **FROSTING**



LEMON ALMOND BISCOTTI



Prep Time: 15 min
Bake Time: 40 min
Yield: 24 biscotti

INGREDIENTS:

- 1 (18.25 oz.) package **Pillsbury®** Reduced Sugar Lemon Cake
- 1/2 cup **Crisco®** Butter Shortening, melted
OR
- 1/2 stick **Crisco®** Butter Shortening Sticks, melted
- 2 large eggs
- 1 tablespoon water
- 1/3 cup sliced almonds
- 1/2 cup **Pillsbury®** Reduced Sugar Lemon Frosting

PREPARATION DIRECTIONS:

1. HEAT oven to 350°F.
2. PLACE cake mix in large bowl. Add melted shortening, eggs, water and almonds to cake mix. Stir with wooden spoon (batter will be stiff). Work dough with hands until cake mix is totally absorbed. Divide dough in half. Shape each half into a 9 x 3-inch loaf on cookie sheet.
3. BAKE 25 minutes. Remove from oven. Cool on cookie sheet 15 minutes. Cut each loaf into 3/4-inch slices. Lay slices on sides on cookie sheet. Bake an additional 8 minutes. Turn biscotti to other side. Bake 7 minutes more. Remove from oven. Cool 10 minutes.
4. PLACE frosting in a quart-size resealable food storage bag. Microwave on HIGH 8 seconds; knead. Cut a small opening off corner. Squeeze bag to drizzle frosting over biscotti.

Variation

1. LEMON POPPY SEED BISCOTTI: Use 1 teaspoon poppy seeds in place of sliced almonds.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **FROSTING**



EASY ROCKY ROAD FUDGE



Prep time: 10 min
Yield: 48 squares

INGREDIENTS:

- Crisco®** Butter No-Stick Cooking Spray
- 1** (12 oz.) package (2 cups) semi-sweet chocolate chips
- 1** (16 oz.) can **Pillsbury®** Chocolate Fudge Frosting
- 2** cups miniature marshmallows
- 1** cup chopped **Jif®** Mixed Nuts

PREPARATION DIRECTIONS:

- 1.** LINE an 8x8-inch baking pan with foil, extending foil over edges. Lightly coat with no-stick cooking spray.
- 2.** MELT chips in large saucepan over low heat, stirring until smooth. Remove from heat. Stir in frosting, marshmallows and mixed nuts, mixing until blended. Spread in prepared pan. Refrigerate until firm, about 2 hours.
- 3.** REMOVE fudge by lifting foil from pan. Separate foil from fudge. Cut into 48 squares.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **FROSTING**

MINI FUNFETTI BROWNIE BITES



Prep Time: 12 min
Bake Time: 18 min
Yield: 3 1/2
dozen brownies

INGREDIENTS:

- 1 (19.5 oz.) package **Pillsbury**® Classic Traditional Fudge Brownie
- 1/2 cup **Crisco**® Pure Vegetable Oil
- 1/4 cup water
- 2 large eggs
- 1 (15.6 oz.) can **Pillsbury**® Chocolate Fudge **Funfetti**® Frosting

PREPARATION DIRECTIONS:

- 1. HEAT oven to 350°F. Line 42 mini muffin cups with mini paper liners.
- 2. MIX brownies according to package directions using oil, water and eggs. Fill baking cups 3/4 full.
- 3. BAKE 16 to 18 minutes. Cool completely. Frost with and sprinkle with candy bits.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **QUICK BREAD**



CRANBERRY CRISPS



Prep Time: 25 min
Bake Time: 8 min
Yield: 2 1/2
dozen cookies

INGREDIENTS:

- 1** (15.6 oz.) package **Pillsbury®** Cranberry Quick Bread
- 1/2** cup finely chopped walnuts
OR
- 1/2** cup chopped pecans
- 2/3** cup butter, melted
- 1** large egg
- 1** tablespoon sugar

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 350°F. Combine quick bread mix, walnuts, butter and egg in large bowl; mix well. Shape dough into 1 1/4-inch balls. Place 3 inches apart on ungreased cookie sheets. With glass dipped in sugar, press each to 1/8-inch thickness.
- 2.** BAKE 7 to 10 minutes or until light golden brown around edges. Remove from cookie sheets to cool.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **QUICK BREAD**



INCREDIBLE PEACH COBBLER



Prep Time: 15 min
Bake Time: 50 min
Yield: 15 Servings

INGREDIENTS:

- 1/2** cup butter or margarine
- 1** (15.6 oz.) package **Pillsbury®** Cranberry Quick Bread
- 2** tablespoons grated orange peel, divided
- 2** (29 oz.) cans peach slices in light syrup, drained, reserving 1 cup liquid
- 1** large egg
- 1/3** cup sweetened dried cranberries
- 1/3** cup sugar
- Vanilla Ice Cream (optional)

PREPARATION DIRECTIONS:

- 1.** HEAT oven to 375°F. Place butter in ungreased 13 x 9-inch pan. Place in oven until butter is melted. Remove from oven.
- 2.** COMBINE quick bread mix, 1 tablespoon orange peel, 1 cup reserved peach liquid and egg in large bowl; stir 50 to 75 strokes with spoon until mix is moistened. Drop mixture by spoonfuls over butter in pan; spread slightly without stirring. Arrange peaches over mixture. Sprinkle with cranberries.
- 3.** COMBINE sugar and remaining tablespoon orange peel in small bowl; mix well. Sprinkle over fruit.
- 4.** BAKE 45 to 50 minutes or until edges are deep golden brown. Cool 20 minutes. Serve warm with ice cream, if desired.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **QUICK BREAD**



STRAWBERRY BANANA SHORTCAKE



Prep Time: 25 min
Bake Time: 50 min
Yield: 4 Servings

INGREDIENTS:

Crisco® Flour No-Stick Spray

Bread

- 1 (14 oz.) package **Pillsbury®** Banana Quick Bread
- 1 cup water
- 3 tablespoons **Crisco®** Pure Vegetable Oil
- 2 large eggs

Topping

- 1 (4 oz.) container frozen whipped topping, thawed (1 1/2 cups)
- 1 1/3 cups strawberries, sliced in half
- 2 medium bananas, sliced
- 1/2 cup **Smucker's®** Hot Fudge Spoonable Ice Cream Topping, heated according to package directions

PREPARATION DIRECTIONS:

1. HEAT oven to 375°F. Generously spray the bottom only of an 8 x 4 or 9 x 5-inch loaf pan with flour no-stick cooking spray. Combine all bread ingredients in large bowl; stir 50 to 75 strokes just until dry particles are moistened. Pour into prepared pan.
2. BAKE as follows: For 8 x 4-inch pan, bake 50 to 60 minutes or until toothpick inserted in center comes out clean; for 9 x 5-inch pan, bake 40 to 50 minutes. Cool 15 minutes. Remove bread from pan. Cool completely before slicing.
3. SLICE bread into four 1/2-inch-thick slices (wrap and refrigerate or freeze remaining bread for a later use*). Place slices on 4 individual dessert plates. Spoon half of whipped topping over bread slices. Top with strawberries, bananas, remaining whipped topping and fudge topping. Serve immediately.

***TIP** Store bread in refrigerator up to 1 week or freeze up to 3 months.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **QUICK BREAD**

VANILLA GLAZED PECAN COCONUT COOKIE SCONES



Prep Time: 20 min
Bake Time: 14 min
Yield: 12 cookie
scones

INGREDIENTS:

Crisco® Original No-Stick Cooking Spray

Scones

- 1 (16.9 oz.) package **Pillsbury®** Pecan Swirl Quick Bread
- 3 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- 1 egg, slightly beaten
- 1/2 cup coconut
- 2 to 3 tablespoons half-and-half

Glaze

- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 4 to 6 teaspoons milk

Topping

- 1/4 cup finely chopped pecans
- 1/4 cup coconut

PREPARATION DIRECTIONS:

1. HEAT oven to 375°F. Spray cookie sheet with no-stick cooking spray. Combine quick bread mix, swirl mix from packet and pecans from foil packet in large bowl; mix well. Cut in butter with pastry blender or fork; mix until mixture resembles coarse crumbs. Add 1 teaspoon vanilla and egg; mix well. Stir in 1/2 cup coconut. Gradually add half-and-half, stirring until soft dough forms.
2. PAT dough to 1/2-inch thickness on lightly floured surface. With 2 1/2-inch floured cutter, cut dough into rounds. Pat scraps of dough to 1/2-inch thickness for additional scones. Place on prepared cookie sheet.
3. BAKE 12 to 16 minutes or until light golden brown. Cool 2 minutes. Remove from cookie sheet; place on wire rack. Cool 10 minutes while making glaze.
4. COMBINE all glaze ingredients in small bowl, adding enough milk for desired spreading consistency; blend until smooth. Spread glaze over warm scones. Sprinkle with toppings.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **QUICK BREAD**



CHOCOLATE BANANA PUDDING CAKE



Prep Time: 30 min
Bake Time: 35 min
Yield: 12 servings

INGREDIENTS:

Crisco® Original No-Stick Cooking Spray

Cake

- 1 (14 oz.) package **Pillsbury®** Banana Quick Bread
- 1 cup milk
- 1/23 cup **Crisco®** Pure Vegetable Oil
- 2 large eggs

Filling

- 1 (3.4 oz.) package instant vanilla pudding and pie filling mix
- 1 cup milk
- 1 cup frozen whipped topping, thawed
- 2 bananas, sliced

Topping

- 1/2 cup **Pillsbury®** Chocolate Fudge Frosting
- 1/4 cup chopped salted peanuts

PREPARATION DIRECTIONS:

1. HEAT oven to 375°F. Spray a 9-inch round cake pan with no-stick cooking spray. Combine all cake ingredients in large bowl; mix well. Pour batter into prepared pan.
2. BAKE 33 to 36 minutes or until toothpick inserted in center comes out clean. Cool in pan 30 minutes. Remove from pan; place on wire rack. Cool 30 minutes or until completely cooled.
3. COMBINE pudding mix and 1 cup milk in large bowl; beat with wire whisk until pudding thickens. Fold in whipped topping and bananas.
4. CUT cake horizontally with long serrated knife into 2 layers. Place bottom cake layer on serving plate. Top with filling and remaining cake layer.
5. MICROWAVE frosting in small microwave-safe bowl on HIGH (100% power) 15 to 30 seconds, stirring until smooth but not runny. Pour warm frosting over top of cake, spreading frosting to edges and allowing some to run down sides. Sprinkle chopped peanuts on warm frosting. Refrigerate at least 30 minutes before serving. Store in refrigerator.



THE CAMPAIGN FOR A SWEETER AMERICA
COMMEMORATIVE COOKBOOK: **QUICK BREAD**



BANANA SPLIT BREAD



Prep Time: 10 min
Bake Time: 50 min
Yield: 1 loaf

INGREDIENTS:

- Crisco®** Flour No-Stick Spray
- 1 (8 oz.) can crushed pineapple, well drained, reserving liquid
- 1 (14 oz.) package **Pillsbury®** Banana Quick Bread
- 2 large eggs
- 3 tablespoons **Crisco®** Pure Vegetable Oil
- 1/3 cup chopped maraschino cherries
- 1/3 cup mini semi-sweet chocolate chips
- 1/3 cup chopped pecans
- 1/4 cup **Pillsbury®** Vanilla Frosting

PREPARATION DIRECTIONS:

1. **HEAT** oven to 375°F. Spray bottom only of an 8 x 4 or 9 x 5-inch loaf pan with flour no-stick spray. Add water to reserved pineapple juice to make 3/4 cup.
2. **COMBINE** bread mix, eggs, oil, pineapple, cherries, chocolate chips, pecans and reserved pineapple juice in large bowl. Stir 50 to 75 strokes with spoon until moistened. Pour batter into prepared pan.
3. **BAKE** 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool loaf in pan on wire rack 15 minutes. Remove from pan. Cool completely.
4. **PLACE** frosting in quart-size resealable freezer bag. Close. Microwave on HIGH (100% power) 6 to 8 seconds or just until soft. Cut a very small opening in one of the corners. Squeeze bag to drizzle frosting over cooled bread.